



Technicolour dining...

To begin

Gravadlax and cucumber stack on a bed of watercress, baby tomatoes a chili and lime dressing	R 70.00
Mozzarella topped with a smokey tomato mousse dressed with basil and pinenut dressing	R 60.00
Spinach and goats cheese and chicken wontons, served with a beetroot puree and gremolata	R 65.00
Garden salad	R50.00

Main Course

Grilled rump with green herb mash, baby veg and a parmesan disk with red wine jus on the side	R 155.00
Line fish with a carrot and ginger mash, greens and an Alfredo sauce topped with rainbow crisps	R 130.00
Spinach Gnudi with leek, sautéed wild mushrooms and a smoked napolitana sauce	R 120.00
Peri Peri roast chicken with paprika wedges and a side salad	R125.00
The technicolour Burger served with crispy potato wedges	R105.00

Dessert

Trio of homemade Ice-creams	R 65.00
Baked cherry cheesecake with berry compote	R 60.00
Orange and yoghurt mousse served with a gooey chocolate brownie and an orange crisp	R 70.00
Cider poached pear with a home-made brandy and honeycomb ice cream	R 65.00

Three courses: R245 per person

(Please note there is surcharge if the following items are selected: Salmon – R10, Steak – R25)

PLEASE NOTE: A service charge of 10% will be added to the bills for groups of 6 or more guests.
The ticket price of dinner tickets purchased through Computicket does not include any gratuity.